

Napoleon Mixed Case

Katie Cooper
WINE CLUB MANAGER

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The white wines in this month's Napoleon Mixed Case each employ classic varietals to brilliant effect. I loved the tropical exuberance and subtle oak influence, typical of good Australian Chardonnay, from Robert Oatley's wine. The Couloumey is fresh and zesty with a rich, waxy character from the Semillon and lush, grassy vibrancy contributed by the Sauvignon; this style of wine is perfect for lunchtime sipping. Finally the Riesling sings with a pure and zingy intensity. This triumvirate of whites is a real study in contrasts.

2011 ROBERT OATLEY FINISTERRE CHARDONNAY, ROBERT OATLEY VINEYARDS



The founder of Rosemount wines has returned to winemaking and sought out the best sites in mainland Australia for making restrained and elegant wines, while still retaining his passion for ocean-going yacht racing.

A medium yellow colour with notes of ripe exotic fruit and oak counter-pointed by lemon. The palate is full bodied with sweet toasty oak notes overlaying the ripe citrus and pineapple fruit.

Food matches	Seafood platter or rich chicken dishes
Price	£22.50 per bottle
How to serve	Chilled to 10°C
Region	Western Australia
Grape variety	Chardonnay
Product code	90677B
Style	Dry, medium to full-bodied oaked white wine
Terroir	Cool current, maritime influence
Buyer	Martin Hudson MW

Tasting notes

If you like this, you might like: TASMANIAN CHARDONNAY OR NORTH ISLAND NEW ZEALAND CHARDONNAY

2012 CH. COULOUMEY, GRAVES BLANC



Couloumey Blanc is one of the rarest wines in Bordeaux – it is usually kept by the owner for friends and family. Fermentation is in stainless steel, but, unusually, the wine is left in old acacia wood barrels for six to nine months. The very tight grain means that oxidation is kept to a minimum, while complexity is gained from lees contact.

Wonderfully fresh and zesty on the nose, with hints of elderflower and peaches. Lemon and grapefruit on the palate, with the finest touch of honeyed ripeness from the acacia barrels. The palate has enough weight to cope with food, but it never feels heavy. The acidity on the finish is finely balanced and refreshing.

Food matches	Chinese food or cooked shellfish like <i>Coquilles St Jacques</i>
Price	£19.85 per bottle
How to serve	Chilled to 12°C
Region	Bordeaux, France
Grape variety	Semillon 57%, Sauvignon Blanc 43%
Product code	98757B
Style	Dry, medium-bodied white wine
Terroir	Deep gravel beds, on a sandy and clay subsoil
Buyer	Philip Moulin

Tasting notes

If you like this, you might like: SEMILLON FROM AUSTRALIA OR FIANO FROM ITALY

**2011 ZELTINGER SCHLÖSSBERG "BOMER"
RIESLING, TROCKEN SELBACH-OSTER**



Selbachs have been cultivating Riesling vines in the Mosel since 1661. Today Johannes Selbach and his wife Barbara run the estate which is now one of the leading producers in the Mittel Mosel. There are 10.6 hectares of vineyards including holdings in Wehlener Sonnenuhr, Zeltinger Sonnenuhr and Graacher Downprobst. The grapes are handpicked and then fermented in traditional large oak barrels.

Pale lemon-gold, the nose sings of squeezed lemon juice, grounded by hints of straw and white peach stone/slate. The palate is highly charged with citrus energy, the fruity but dry lime, peach stone and hay flavours suave and elegantly fluid; the acidity is slightly more forgiving than in 2010 or 2012 vintages.

Food matches	Poached white fish
Price	£23.95 per bottle
How to serve	Chilled to 12°C
Region	Mosel, Germany
Grape variety	Riesling
Product code	99364B
Style	Dry, medium-bodied white wine
Terroir	Slate
Buyer	David Berry Green

Tasting notes

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If you like this, you might like:

AUSTRIAN RIESLING OR GRÜNER VELTNER

2011 ROSSO DI MONTALCINO, SCOPETONE



This jewel of a Brunello di Montalcino estate was first planted in 1978 by Federigo Abbarchi and Angela Corioni on marl and iron-rich red silt soils; bottling beginning in 1982. Skip to 2009 when locals Loredana Tanganelli, husband Antonio and daughter Giada, started to rent the 1.5 hectares gem from Angela Corioni, adding 1.5 hectares of their own land.

Pretty, translucent, brick red; the nose is delicate, crystal 'clear', femininely scented with swooning red berries, tea leaves, warm spice and even a suggestion of sandalwood. The palate is 'polposa' (pulpy), super suave yet pinpoint, soft, seamless molten tannins, and all the while very tidy, upright, in control, never losing sight of its noble roots.

Food matches	Liver ragu and pasta
Price	£17.95 per bottle
How to serve	At 18°C
Region	Tuscany, Italy
Grape variety	Sangiovese
Product code	99450B
Style	Dry, medium to full-bodied red wine
Terroir	Marl and silt soils
Buyer	David Berry Green

Tasting notes

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If you like this, you might like:

CHIANTI CLASSICO

**2011 BARROSU, CANNONAU DI SARDEGNA,
RISERVA, GIOVANNI MONTISCI**



At the heart of Sardinia in Mamoiada, 80 km from the sea, lies the diminutive 2.5 hectare estate belonging to local boy, Giovanni Montisci, and family. Giovanni is a mechanic by trade, turning his hand to the vine in the 1990s. It was only in 2004 that Giovanni started bottling, with production now at approximately 6000 bottles per annum.

Giovanni Montisci has captured the magic and heat of his Sardinian homeland through the indigenous Cannonau (Grenache) grape. 'Barrosu' is dialect for someone keen to get noticed, which Giovanni does with this stunning, yet ironically understated wine. A wine full of warm charm and fragrance, with a level of nuance, intensity and elegance you would normally associate with Barolo or Brunello.

Food matches	<i>Pecorino stagionato</i> /mature pecorino
Price	£30.00 per bottle
How to serve	At 18°C
Region	Sardinia, Italy
Grape variety	Cannonau (Grenache)
Product code	Z0156B
Style	Dry, full-bodied red wine
Terroir	Red clay over granite
Buyer	David Berry Green

Tasting notes

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If you like this, you might like:

SPANISH GARNACHA

**2009 DOMAINE JEAN-MICHEL ALQUIER,
MAISON JAUNE, FAUGÈRES**



The charismatic Jean-Michel Alquier represents the fifth generation of this, the top property in Faugères. Faugères was lucky enough to break away from the heterogeneous Côteaux du Languedoc umbrella appellation as far back as 1982, although it has struggled a little on the export market. Examples such as this should underline its incredible potential and prompt a reversal of fortune.

Dominated by old vine Grenache and aged for 14 months in *barriques*, 10% of which are new, the wine has a gently evolving brick red colour, then an attractive nose of cherry, praline and woodsmoke. The palate is creamy and dense, with balancing acidity, hints of *garrigue* and a rounded finish, full of Mediterranean warmth.

Food matches	Partridge, casserole, hard cheeses
Price	£19.85 per bottle
How to serve	Decant an hour before serving at room temperature
Region	Languedoc, France
Grape variety	Grenache 80%, Syrah 10%, Carignan 10%
Product code	91637B
Style	Dry, full-bodied red wine
Terroir	Grey schist
Buyer	Simon Field MW

Tasting notes

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If you like this, you might like:

PIC ST LOUP OR MONTPEYROUX